Lite rye pale ale

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **16**
- SRM **10**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

Steps

- Temp **73 C**, Time **60 min**

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **80.5C**
- Add grains
- Keep mash **60 min** at **73C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	1 kg *(40%)*	81 %	8
Grain	Colorado Pale Base	1 kg *(40%)*	79 %	6
Grain	Crystal II	0.5 kg *(20%)*	71 %	200

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Barbe Rouge	60 g	3 day(s)	6.6 %
Dry Hop	lunga	30 g	3 day(s)	11 %
Whirlpool	Barbe Rouge	30 g	20 min	6.6 %
Aroma (end of boil)	Barbe Rouge	10 g	5 min	6.6 %
Aroma (end of boil)	lunga	20 g	5 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.